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Housekeepers' Chat Wednesday, April 17,1929.

Not for publication

Subject: "When the Sofa Cushions Step Out." Program includes menu and recipes, from Bureau of Home Economics, U. S. D. A.

Bulletins available: "Aunt Sammy's Radio Recipes" and "Aunt Sammy's Radio Record."

--ooQoo--

"I reckon the most aggravatin' thing about a husband," says Aunt Het, "is that he won't say what he wants for dinner."

Isn't it the truth? Yesterday morning I asked Uncle Ebenezer what he wanted for dinner.

"Oh, I don't know," he said. "Anything you like, but let's don't have soup, or roast beef, or pork and beans."

"All right," I said. "We won't have soup, or roast beef, or pork and beans, but what do you want?"

"Oh, just anything," said Uncle Ebenezer, vaguely, "just anything suits me."

Now wouldn't that provoke you? After Uncle Ebenezer had gone, I meditated for at least five minutes on the perversity of human nature in general, and Uncle Ebenezer in particular.

You see I must plan my meals in advance, or I'd never have them prepared at meal time. I looked through the radio cookbook, hoping to get an inspiration, when I saw the recipe for Eggs Benedict. One of Uncle Ebenezer's very favorite recipes, too, and I hadn't served Eggs Benedict for ages. So there was my main dish. What to serve with Eggs Benedict? Fresh asparagus, and French Fried Potatoes. I knew he'd like that. And just as a special surprise, I went to market and bought a box of strawberries, for dessert.

Let me read you this menu, so you can record it, for future reference: Eggs Benedict; Asparagus; French Fried Potatoes; and strawberries.

For the sake of new listeners, who do not yet have a cookbook, I'm going to tell you how to prepare Eggs Benedict. For this dish, you need four ingredients: eggs, toast, thin slices of ham or bacon, and Hollandaise sauce. Eggs, toast, thin slices of ham or bacon, and Hollandaise sauce.

Toast the slices of bread, or split and toast English muffins. Place on each piece of toast a thin slice of cooked ham, or crisp cooked bacon. On top of this place a poached egg, cover with hot Hollandaise sauce, and serve at once. The ham or bacon may of course be omitted, and a drop or two of Worcestershire sauce sprinkled on each piece of toast to give flavor.

The recipe for Hollandaise sauce is in the Radio cookbook, on page 61. I shall not take your time, to broadcast it. I won't describe French Fried Potatoes, either, because I've done it so many times. If fresh asparagus is not available, canned asparagus, in a salad, would be refreshing.

After dinner, I asked Uncle Ebenezer if he had enjoyed this evening repast.

"Certainly," said he. "Just exactly what I wanted. If there's anything I like, in the spring, it's eggs, and fresh asparagus, and French fried potatoes. How did you happen to have just what I wanted?"

"Through no fault of yours," I said. "If I had waited for you to suggest something, we might even now be eating at the Blue Cornflower Inn."

"Heaven forbid!" exclaimed Uncle Ebenezer. "I'd rather help with the dish-washing, every night, than to eat at the Blue Cornflower!"

After that I felt quite cheered up, and while we washed the dishes, I told Uncle Ebenezer something I read yesterday, which is of interest to us dish-washers. Let me read it to you:

"After 100 years of hit-or-miss dish washing, this most onerous of housewife's duties has been subjected to science at the University of Chicago ... In a thesis written by Miss Nellie Vedders, three dish-washing methods are recommended. The slowest requires thirty-eight minutes, eight seconds, and 1,954 motions, for a whole day's dishes, in a normal family of four, in which one woman does all the work. The fastest requires twenty-two minutes, thirty-one seconds, and 1,015 motions. Miss Vedder for six months repeatedly went through all the processes for the three meals, from clearing the table to storing the dishes, while one helper held a stopwatch and another counted her movements--- After washing, the dishes are placed in a round-type wire drainer and boiling water from a teakettle is poured on them for steam drying. Miss Vedder found that this natural method of drying is 100 per cent faster and more sanitary than the old drying. Handiness of material and left-to-right methods, with work on the right and shelves on the left of the sink for right-handed people, are urged."

"Just think," I said to Uncle Ebenezer, after telling him about this experiment, "just think what a lot of time people could save, if they would arrange their kitchens conveniently, and use left-to-right methods."

"Yes," said Uncle Ebenezer, "but wouldn't it be tragic for a man to have his kitchen all arranged, left-to-right, and then get a left-handed cook?"

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But here we are, almost at the end of our program, and not a word about sofa cushions -- that is, sofa cushions when they "step out." Of course during the winter sofa cushions can wear anything they please, even silks and velvets, if you like. But in the summer time, when sofa cushions go canoeing, and swing in porch swings, and accompany the family on picnics, they need to be dressed in attractive sport covers -- something like heavy, sun-fast cretonne, or oilcloth, or osnaburg.

I am covering some of my porch and canoe cushions with osnaburg, the cotton fabric which is sometimes called Greenville cloth, or almanac cloth. Because of its wearing quality, its firm and attractive texture, and its inexpensiveness, osnaburg is a very economical material, besides being desirable from the artistic standpoint. It can be bought with gay printed desighs, in the drapery departments of the larger drygoods stores. However, the printed osnaburg is more expensive than the natural colored. For my cushion covers, I'm using plain osnaburg, trimmed in bands of sun-fast cretonne, in strong-hued but harmonizing colors.

And by the way, osnaburg is an excellent material for summer radiator covers. My next-door neighbor has a cover of osnaburg on the radiator in the living room. To make this, a wooden shelf supported by brackets was placed on top of the radiator, and over it was fitted the pleated cover which can easily be slipped off and laundered, whenever it becomes soiled. With books and decorative objects arranged on top, the covered radiator thus becomes a useful piece of furniture during the time when it is not needed for heating purposes. In a young girl's bedroom a dressing table might be made this way, provided the radiator came in a suitable wall space.

Thursday: "Campaigning Against Dangerous Summer Pests."

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